

STOCK JUDGING CONTEST.

Will be held at Granger's Picnic Wednesday, Sept. 18th, at 10 a. m.

What is your idea of a good horse, cow, hog, or sheep? In looking over a horse what emphasis would you lay on the feet or legs or on the body, head and neck? In a hog what important points would you look for to place that individual in first place, or if you were buying an animal of any kind what things would you look for to select the best animal in the bunch? These are all points that we wish to bring out in the stock judging contest this year and to make it just as practical as we can. This is a contest that every boy and girl in the county should go into. It will cost you nothing and you will learn a whole lot besides winning some of the prizes if you can beat the other fellow in the contest. You are just as good as the other fellow and everyone should go in to win. All the prizes will probably be paid in W. S. S. and the amounts will be announced later.

We have a bulletin on judging livestock that shows by pictures and descriptions just how to judge different classes of livestock and the important points to look for in a contest like this. This bulletin will be sent free to any boy or girl who will send in their name and address to me with the intention of entering the contest. This contest is open to all boys and girls in the county between the ages of ten and twenty.—R. H. Olmstead, County Agent.

Paris Mothers Cry as Americans Die.

Paris—Four, five and in many cases six thousand miles from their maternal hearts, the American dead, heroes of the second battle of the Marne who have succumbed from grievous wounds in Paris hospitals, are mourned daily by French mothers, sisters and fathers, who feel the emotions of these heroes' kindred at home.

Daily the funerals leave the city hospitals for the little Suresnes cemetery dedicated to Americans by the city of Suresnes, located on a hill on the west of Paris overlooking the French metropolis. Daily the Republican Guard, in their picturesque and historic military attire, march forth to the funeral to bestow France's regard upon these American heroes; and though no volley is fired, because it is forbidden by the French authorities, the American bugler sounds "taps" with impressive toning.

A service is first held in the little chapel in the hospital. Protestant chaplains officiate over the dead, and their faith and Catholic over theirs. The hospital organization, such as can be spared, including nurses, orderlies, clerks and doctors, attend the service.

The bodies are borne from the chapel to waiting ponderous army motor-trucks. The Republican Guard and the marines form an escort. As each body is brought to the conveyance, these military units execute "present arms." When all the dead have been placed upon their military bier, the procession to the cemetery starts. At the head are the chaplains in motor-cars. Then follow the motor trucks and last the guard of honor.

The coffins are draped with American flags. Each one bears two wreaths, one given by the Republic of France, and another by the city of Paris. Tricolor ribbons bind the wreaths. In letters of gold the ribbons are marked "Aux Defenseurs de la Patrie."

The little procession winds its way along the boulevards. The French know its significance. Without exception, as it passes, every pedestrian stops, uncovers and bows in homage to the American heroes.

Reaching the summit of the hill of Suresnes, the interment of the bodies begins. A crowd of French mothers and sisters gathers at the graves. They reverently listen to the chaplains pronounce the last words, and, heavy of heart, they feel the experience of those thousands of miles away.

The American bugler takes his place and slowly and feelingly sounds "taps." The assemblage is moved to tears. At the final tone the command is given and the military escort returns to its post in the city. The mothers and sisters return to their homes feeling the heaviness of the commitment of the American heroes to the grave. Their thoughts are carried to the mothers and sisters back here.

The Suresnes cemetery is the gift of the Suresnes municipality to the American army. It is beautifully situated in the midst of a cluster of trees. The city of Paris can be viewed from the location. The walks are arranged in the form of the cross. The surveying was done by American engineers.

Chicken Feet Soup.

Millions and millions of chicken feet are thrown away in this country every year, whereas they should be utilized for their food value, according to the views of a well-known authority on foodstuffs whose name is not usually associated with the culinary art.

That chicken feet make wonderful soup is very well known to the chefs serving our large hotels, exclusive clubs, etc., but the average town and city housewife is blissfully ignorant of the fact.

Here is something which every dealer—whether in a large market or in a small town—can take up in an educational way by passing the word out among the customers and asking them to tell others not to throw away chicken feet, but to clean them properly and make soup. Almost any woman ought to know how to proceed, but, if not, she may find out by referring to a cook book.

Throughout France and other countries in Europe they have reckoned chicken feet rare titbits for soup making.

It would seem to be high time for our people to be learning it, too.—National Bulletin.

—Subscribe for the "Watchman."

FOR AND ABOUT WOMEN.

DAILY THOUGHT

Our pleasures and our discontents Are rounds by which we may ascend.

Women Workers.—Lady Willoughby wife of a baronet and prominent in London society circles, recently took part in an "Egyptian ballet," given for the benefit of Charing Cross hospital.

The Pennsylvania Railroad employs hundreds of women as laborers whose duty it is to see that the ballast is kept in proper shape, all weeds pulled up and the roadbed kept clean of coal and cinders.

Mrs. Belle Ocher, of Chicago, is called the second "Betsy Ross." She is an expert at crocheting flags and the first one she completed she sent to President Wilson. Another was sent to General Pershing, and a tricolor one to General Joffre.

Not to be outdone by their fellow men workers, two English girls recently set a new shell-making record when they worked 11 1/2 hours at night and established a record in wave-grooving, the recess for the copper driving band in 18-pound shells.

For the first time in the history of England, a woman has been adopted for a political party as its candidate for a seat in Parliament. She is Mary Mac Arthur, who in private life is the wife of W. C. Anderson, one of the Labor members of Parliament.

Thousands of women in Japan earn their livelihood by working in the fields or on the docks loading ships.

Over 12,000 women are needed to fill men's positions in the munition factories in the Philadelphia district.

Hundreds of women are now working as oxyacetylene welders in a large munition factory located in California.

On her first day as a public taxicab driver, Mrs. Wesley Wood, of Uniontown, Pa., took in \$46 in fares and tips.

Miss Frank Gray-Shaver is a candidate for the Democratic nomination for district attorney in Menominee county, Michigan.

Female elevator operators in Milwaukee have banded with the men of that city and will form a union to urge a demand for more wages.

Mrs. W. K. Vanderbilt is busily engaged in looking after Red Cross canteens in France, where she is spending her own money and time.

Italy is said to have a larger percentage of women actively engaged in war work than any other of the countries involved in the war.

A new process of knitting hosiery, which makes it possible to detach the feet and attach new ones, has been invented by a Belfast woman.

Lady Rhonda, widow of Viscount Rhonda, British food controller, is claiming her right as peeress to sit in the British House of Lords.

Fashion Hints.—A pretty collar and one that is different is of organdie in folds and tied at one side with velvet ribbon.

Many of the new fall suits have a high necked vest of the same cloth as the suit with fur collar. Others have these vests in contrasting color.

Voile shirtwaist frocks have long sashes of self material.

Many jersey dresses are trimmed with heavy Italian lace.

Slipons of wool, lined with foulard, are worn inside out when the owner wants a change of dress.

Tunics are as much worn as ever, and are often carried out in tricot over an undershirt of smooth satin.

The simple hair dress is the favored method of dressing the hair, and the style most generally adopted is that of drawing the hair straight back from the forehead and arranging it in the simplest knot at the base of the head.

One of the simplest and easiest ways to remove wrinkles from gowns or suits, whether it be of a woolen fabric or of velvet, velveteen or corduroy, is to hang it up in the bedroom, some evening while the hot water is being run for a bath, shutting the door and letting the wrinkled garment hang in the steam.

Combinations of black chinchilly with black silk net are frequently noted in the new gowns, much to the encouragement of those who are interested in seeing nets return to favor.

In some instances, black novelty net laces are handsomely embroidered in dull soft shades of blue which afford a pleasing relief from the all-black effect. Here and there a touch of metal is introduced in practically all the leading types of black lace, but thus far such novelties are of value chiefly because they furnish a sense of variety.

For the average dining-room, with its usually somewhat limited space, it is best to choose light and well-proportioned furniture. Slenderly proportioned furniture, used consistently, has a quite miraculous way of creating an illusion of greater spaciousness—a most desirable quality in the dining-room, for it enhances both its dignity and the feeling of order. Many massive pieces, crowded into the dining-room of ordinary size, have an overpowering effect that is peculiarly depressing.

Speaking broadly, dining-rooms may be classified as formal and informal, and one of the first things, before a piece of furniture is bought or a curtain hung, is to decide which of these two impressions you wish to create in your own dining-room.

For the formal dining-room, the dignity of the matched suite will, of course, be used as the basis of furnishing, setting the keynote of the room, and in large measure dictating the choice of the other furnishings. The entire suite usually includes a large sideboard, a serving table, an extension dining table, a china cabinet, one arm chair and a number of side chairs. Linen and silver cabinets, or more interesting, a silver chest, wagons and muffin racks, are sometimes included in the more elaborate suites, though such pieces are usually considered incidental, to be purchased separately if desired.—Christian Science Monitor.

FARM NOTES.

—Save the "makins" for apple pies—add the sugar later.

—American dietitians have made excellent bread by substituting as high as 25 per cent. of rice for wheat flour and have obtained a white yeast bread of excellent flavor.

—The Virginia Bunch and Virginia Runner are the only varieties used to any great extent as roasted peanuts, and these two varieties constituted only 44 per cent. of the total crop in 1916.

—The loss of cattle and sheep due to poisonous weeds is very great. On the United States national forest ranges alone the loss in 1916 amounted to 6,648 cattle and 16,273 sheep, besides a number of horses, goats, and other animals.

—As the corn crop begins to develop toward sound grain, farmers should watch the fields and prepare for careful seed selection when the grain is mature. Mark the good stalks early and be ready to store away sufficient seed corn in a safe place for next year.

—There should be 100 hens on each farm in the United States. Each hen should produce at least 100 eggs. With approximately 6,000,000 farms that would mean 600,000,000 hens and 60,000,000,000 eggs per year. That number of eggs constitutes a military resource not to be ignored.

—The average novice can reasonably expect to get an average of at least 10 dozen eggs per hen per year from his small flock in the back yard. There is nothing difficult in the care of the small flock if the important things are done at the right time and in the right way, and the system involves nothing too hard for a child given proper directions.

—Peanut butter, according to specialists of the United States Department of Agriculture, contains 1 1/2 times as much protein, over three times as much fat, and three times as much fuel value as round steak. Also about 17 per cent. of peanut butter is carbohydrates, mostly starch, while steak contains no carbohydrates. These figures show that, pound for pound, peanut butter has a much greater food value than round steak.

—Corn syrup may be used in canning and in making jellies, jams, and marmalades and fruit butters. Varying amounts of corn syrup are used with sugar. The syrup gives a modified flavor to products, and should be tried out in small quantities at first to suit the family taste. It combines most satisfactorily with strong flavored fruits such as pineapple and cherries. The amount used must be determined by the kind of fruit and the strength of the syrup.

—Geese hold a sector in the line of the poultry army that makes war again waste. When the facts are taken into consideration that the demand for geese is strong, steady, and extends over practically the whole year, that geese excel all other kinds of poultry as producers of fat, a thing of which the world stands at present in dire need, and that their value as egg producers is considerable, the importance of an adequate number of geese in the poultry scheme becomes apparent. Geese take their living in large part from grasses of the pasture, and need range of this nature to be kept at a profit.

—Plenty of apple pies are guaranteed for Americans next winter in spite of the sugar shortage. Housewives are going to save the windfalls in piefilling canned without sugar, according to specialists of the United States Department of Agriculture.

Apples canned by this method will be available later on when the sugar may be added or pies may be sweetened with syrup and other sugar substitutes.

In canning apples for pie filling slice them immediately after paring into slightly salted cold water. Pack the product carefully in hot glass jars

or tin cans until full. Use a tablespoon wooden ladle or table knife for packing purposes. Pour boiling hot water over the product in the hot jar. Place rubbers and caps in position, not tight. If using tin cans, seal completely. Place in the sterilizer, vat, or canner, and sterilize for the length of time given below according to the particular type of outfit used:—

Minutes
Hot-water bath, home-made or commercial..... 30
Water seal, 214 degrees..... 20
5 pounds steam pressure..... 12
10 pounds steam pressure..... 10
After sterilizing remove the filled containers. Seal jars; invert to cool and test the joints. Wrap in paper to prevent bleaching and store in a dry, cool place. If tin cans are used it will be found advantageous to plunge them into cold water immediately after sterilization to cool them quickly.

—Grow alfalfa, rye, soy beans, peanuts, cowpeas, or velvet beans to provide home-grown protein feeds for winter use. This is advice to hog raisers by the United States Department of Agriculture.

—Shortage of tankage, shorts, middlings, oil meal, and other commercial protein feeds may continue during the coming year. A good wheat crop may increase the available shorts and middlings, but to be on the safe side hog growers are advised to make every effort possible to raise protein feeds on their own farms. Every hog grower is urged to study conditions in his own locality.

Alfalfa is recommended for as much use as possible where it is grown or obtainable at a reasonable price. It can be fed as whole hay in racks or in the form of thick slop after grinding. Probably the best practice, according to specialists, is to feed it both ways. Rye can be successfully grown in nearly all sections of the country. This crop sown in August or September makes a good fall feed. As soon as it is 3 or 4 inches high it can be pastured until snow covers it. It is one of the first pastures ready in spring and can be used until the middle of April or about May 1, when the hogs can be taken out and the crop harvested. Soy beans are valuable as feed when thrashed or ground and fed in the meal form. Soy bean hay should be cut early enough to prevent the seeds popping out. In the southern States peanuts, cowpeas, and velvet beans may be successfully used.

More Sheep for Centre County.

Through the efforts of the Farm Bureau a carload of Merino ewes were brought into the county recently from Greene county. They were all distributed in flocks of 15 to 25 sheep to farmers who had ordered before the car came in.

These sheep are all mature ewes ranging in age from 3 to 6 years and sheep that will clip 8 to 10 pounds of wool. These ewes will be crossed with a Shropshire or Hampshire ram in order to get a little more size and growthiness in the lambs to put on the market.

It is the intention of the Farm Bureau to get in another carload of these ewes if there is a demand for them. The next carload will cost about \$12.00 (twelve dollars) per head laid down at Bellefonte, and will all be strong mature ewes that have raised at least one lamb. We have orders for part of a carload at the present time and if anyone is interested get in touch with the Farm Bureau at once. We will be glad to talk the proposition over with anyone and show you some of the sheep that we have got in. Several carloads of these sheep were brought into the neighboring counties last year and they are going back after several carloads again this year. In the majority of cases the lambs and wool more than paid for the sheep the first year.—R. H. Olmstead, County Agent.

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ALL GOODS in our line are thirty to sixty days late this season. Prices are somewhat, but not strongly above the level of this time last season. It is not safe to predict, but it does seem that prices are just now "passing over the top" and may be somewhat more reasonable in the near future.

We Have Received

New Evaporated Apricots at 25c and 30c a lb. Fancy Peaches 20c and 22c lb. Very Fancy Evaporated Corn at 35c a lb. or 3 cans for \$1.00. Fancy Selected Sweet Potatoes 5c a lb.—some grades at 3c to 4c a lb. Very Fancy Cranberries at 18c per quart or pound. Almerin White Grapes, Celery, New Paper-shell Almonds, California Walnuts, Finest Quality Cheese.

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